



## Violet's Bake Sale

### BEST AMARETTI COOKIES Courtesy of Charity George

#### What You Need

- 4 cups slivered almonds
- 2 cups granulated sugar
- 4 large egg whites
- 1 teaspoon pure almond extract
- Confectioners' sugar, for dusting

#### Method

1. Line three baking sheets with Silpat baking mats.
2. Grind almonds with granulated sugar in the bowl of a food processor until fine.
3. Transfer to a medium bowl.
4. In the bowl of an electric mixer fitted with the whisk attachment, beat egg whites until stiff peaks form.
5. Add almond extract.
6. Gently stir egg-white mixture into almond mixture to form a thick paste.
7. Drop dough in rounded teaspoons onto prepared baking sheets about 1 1/2 inches apart.
8. Dust with confectioners' sugar, and let stand at room temperature to dry for 2 hours.
9. Place rack in center of oven, and preheat oven to 300 degrees.
10. Transfer sheets to oven, and bake amaretti until edges are golden and cookies are firm, 20 to 25 minutes.
11. Transfer cookies to a wire rack to cool.
12. Dust with confectioners' sugar.
13. Repeat with remaining cookie dough.



**"I hold Icing Smiles deep in my heart! As a medical mom, and cake artist, I know from personal experience the strain and stress our recipient families are going through and the tremendous need for GOOD memories at a time when there are so few. We are in the business of making good memories.....not just cake!"**

**Chef Charity George, Icing Smiles Board President  
d'zrt Cake Studio, San Diego, CA**



## Violet's Bake Sale

# AMAZING CHOCOLATE BROWNIES

Courtesy of Elisa Strauss

Yield: 1 half-sheet (13 x 18 inches)

I learned how to make these rich, decadent brownies when I was in pastry school and I've never found a brownie recipe that I like better. They are dense and more like fudge than cake. Use them to make Brownie Birthday Cakes—or snack on them anytime you or your kids have a serious chocolate craving. Perfect for a Bake Sale!



### What You Need

2 cups (8 ounces) all-purpose flour  
2 cups (4 sticks; 16 ounces) unsalted butter  
16 ounces bittersweet chocolate  
8 eggs  
½ teaspoon salt  
2 ¼ cup granulated sugar  
2 ¼ cup dark brown sugar, packed  
1 tablespoon vanilla extract

### Hot tips:

***Brownies can be stored in the freezer for up to 2 weeks, tightly wrapped in at least two layers of plastic wrap.***

***For easier cutting, freeze the brownies overnight then remove from the freezer, and allow to defrost slightly (about 30 minutes) then cut with a chef's knife.***

### Method

1. Preheat the oven to 350 degrees. Brush the bottoms and sides of the pan with melted butter and line the bottoms with parchment paper.
2. Sift the flour into a large bowl. Set aside.
3. In a double boiler, melt the butter and chocolate together over low heat.
4. In the bowl of a standing mixer fitted with a paddle attachment, beat the eggs, salt, granulated sugar, brown sugar, and vanilla and beat on low speed until combined.
5. Slowly add the melted chocolate and butter mixture and beat on low speed until combined.
6. Remove the bowl from the mixer and gently fold in the flour, using a rubber spatula.
7. Pour the batter into the prepared pan and bake for about 1 hour, until the top has formed a shiny crust and is moderately firm.
8. Allow the brownies to cool for 20 minutes before removing them from the pan. When cool, release the brownies from the pan by running a metal spatula or knife along the sides of the pan. Flip the brownies over onto another pan or cake board and peel away the parchment.

**"These are my all-time favorite brownies. People love their fudgy texture. I'm so excited to share the recipe to bring happiness to the kids served by Icing Smiles."**

**Elisa Strauss, Icing Smiles Board Member  
Confetti Cakes, New York City, NY**





## Violet's Bake Sale

### BUTTERSCOTCH WALNUT BLONDIE BAR

Courtesy of Anne Heap



#### What You Need

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1/2 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup Semi Sweet Chocolate Chips
- 1 cup Butterscotch Chips
- 1 cup chopped walnuts

#### Method

1. Pre-heat oven to 350 degrees.
2. Grease 9x13-inch pan (or 10x15 jelly roll pan for thinner bars)
3. Mix flour, baking soda and salt in small bowl.
4. Beat butter, granulated sugar, brown sugar and vanilla extract until creamy.
5. Add eggs, one at a time, beating well after each.
6. Gradually beat in flour mixture.
7. Stir in chips and nuts.
8. Put into prepared pan.
9. Bake for 20 to 25 minutes or until golden brown.
10. Cool in pan on wire rack.

"I love being a part of Icing Smiles because it is an amazing organization that brings so many smiles to children and their families at a time when they need it most. I love being able to use my craft in such a meaningful way."

Anne Heap, Icing Smiles Board Member  
Pink Cake Box, Denville, NJ

